Case I – Kinetic analysis of *Listera monocytogenes*/ *innocua* isothermal growth

Time (h)	Counts (Log 10 CFU/g)
0	3.86
72	4.53
144	5.86
192	7.00
240	7.65
336	9.12
360	9.39
408	9.39

Reference: ComBase browser (www.combase.cc, ID: LM127_11)

Case II – Kinetic analysis of *Escherichia coli* isothermal inactivation

Time (min)	Counts (Log 10 CFU/g)
0	9.00
2	8.50
4	7.90
6	6.90
8	6.80

Reference: ComBASE browser (www.combase.cc, ID: LM127_11)

Case III – Effect of temperature on the maximum specific growth rate of *Salmonella* Typhimurium

Temperature (°C)	μmax (1/h)
8	0.012
10	0.058
12	0.104
14	0.182
16	0.237
18	0.334
20	0.442
22	0.569
24	0.790
26	0.840
28	1.009
30	1.213
32	1.388
34	1.398
36	1.411
38	1.610
40	1.729
42	1.402
44	1.492
46	1.184
48	0.599

Reference: Oscar, T. P. (2002). Development and validation of a tertiary simulation model for predicting the potential growth of *Salmonella* Typhimurium on cooked chicken. International Journal of Food Microbiology, 76(3), 177–190.

Case IV – Kinetic analysis of *Escherichia coli* O157:H7 and background microflora competition growth

Time (h)	Flora1-Counts (Log 10 CFU/g)	Flora2-Counts (Log 10 CFU/g)
0	0.90	3.62
2	0.95	3.63
4	2.20	4.14
6	3.95	5.23
8	5.62	6.27
10	6.08	7.57
12	7.08	8.38
16	8.14	8.70
20	7.75	8.62
24	7.59	8.44

Reference: Vimont, A., Vernozy-Rozand, C., Montet, M. P., Lazizzera, C., Bavai, C., & Delignette-Muller, M. L. (2006). Modeling and predicting the simultaneous growth of *Escherichia coli* O157:H7 and ground beef background microflora for various enrichment protocols. Applied and Environmental Microbiology, 72(1), 261–268.

Case V – Kinetic analysis of *L. monocytogenes* non-isothermal growth

Time (h)	Temperature (°C)
0	20
5	20
7	40
12	40
15	5
25	5
30	25
35	10
40	30
48	30

Time (h)	Counts (Log 10 CFU/g)
0.0	3.40
3.0	3.40
5.0	3.50
6.0	3.50
7.0	3.70
9.5	4.40
12.0	5.30
13.5	5.90
15.0	6.00
20.0	6.10
25.0	6.20
27.0	6.30
30.0	6.80
32.5	7.30
35.0	7.50
40.0	8.10
44.0	8.20
48.0	8.20

Reference: Unpublished data.

Case V –Kinetic analysis of *Bacillus sporothermodurans* IC4 non-isothermal inactivation

Time (min)	Temperature (°C)	Time (min)	Counts (CFU/g)
0.00	75	0.00	1070000
7.69	95	7.69	403500
15.38	115	15.38	611500
16.15	117	16.15	702000
16.92	119	16.92	436500
17.69	121	17.69	253500
18.46	123	18.46	154500
20.46	123	20.46	18150
22.46	123	22.46	2220
24.46	123	24.46	140
0.00	75	0.00	481500
4.69	95	4.69	536000
15.38	115	15.38	549500
16.15	117	16.15	455500
16.92	119	16.92	407000
17.69	121	17.69	295500
18.46	123	18.46	195000
20.46	123	20.46	16400
22.46	123	22.46	1385
24.46	123	24.46	175

Reference: Garre, A., Clemente-Carazo, M., Fernández, P. S., Lindqvist, R., & Egea, J. A. (2018). Bioinactivation FE: A free web application for modelling static and dynamic microbial inactivation. Food Research International, 112, 353–360.